AMENDMENTS TO THE CLAIMS

1. (Original) A multilayer packaging for greasy products or part of such a packaging, comprising

- a substrate layer of a polymeric material as the main component and

- at least one layer applied to the substrate layer, which does not form the exterior of the packaging, and which comprises a high-amylose starch derivative with an amylose content of at least 70% as the main component, wherein the high-amylose starch derivative is a C_2-C_6-alkylene-oxide-modified starch derivative.

2. (Original) The multilayer packaging according to claim 1, wherein the high-amylose starch derivative is a C_2-C_4-alkylene-oxide-modified starch derivative.

3. (Original) The multilayer packaging or part of such a packaging according to claim 1, wherein the C_2-C_6-alkylene oxide is propylene oxide.

4. (Currently amended) The multilayer packaging or part of such a packaging according to ~~any of the preceding claims~~ claim 1, wherein the high-amylose starch derivative is obtained by modifying ~~if appropriate~~ partially degraded maize, wheat, potato, HA-pea or tapioca starch.

5. (Currently amended) The multilayer packaging or part of such a packaging according to ~~any of the preceding claims~~ claim 1, wherein the degree of derivatization of the starch derivative amounts to 0.1 to 1~~, more preferably to 0.1 to 0.4~~.

6. (Currently amended) The multilayer packaging or part of such a packaging according to ~~any of the preceding claims~~ claim 1, wherein the polymeric material of the substrate layer is a naturally occurring polymer~~, preferably cellulose~~.

7. (Currently amended) The multilayer packaging or part of such a packaging according to ~~any of the preceding claims~~ claim 1, wherein the layer comprising ~~a~~ the high-amylose starch derivative as main component comprises additional constituents selected ~~among~~ from the group consisting of pigments, plasticizers, agents which improve the long-term stability, agents which

improve the water resistance and agents which influence the elasticity.

8. (Currently amended) ~~The use of~~ A process for producing a multilayer packaging with grease-resistant properties comprising applying a layer of a C_2-C_6-alkylene-oxide-derivatized high-amylose starch as main component to a substrate layer of ~~a layer of a~~ the multilayer packaging, wherein the ~~which is applied to a~~ substrate layer ~~of this packaging~~ is made of a polymeric material~~, for generating greaseproofness of the multilayer packaging~~.

9. (Currently amended) The ~~use~~ process according to claim 8, wherein the C_2-C_6-alkylene oxide is propylene oxide.

10. (Currently amended) The ~~use~~ process according to claim 8 ~~or 9~~, wherein the starch derivative is obtained by modifying high-amylose potato starch~~ and, if appropriate, has a degree of derivatization of from 0.1 to 1, more preferably of from 0.1 to 0.4~~.

11. (Currently amended) The ~~use~~ process according to ~~any of claims 8, 9 or 10~~ claim 10, wherein a high-amylose potato starch with an amylose content of at least 70% is used for the modification.

12. (Currently amended) The ~~use~~ process according to ~~any of claims 8 to 11~~ claim 8, wherein the ~~abovementioned~~ layer comprising the high-amylose starch derivative as main component comprises additional components selected ~~among~~ from the group consisting of pigments, plasticizers, agents which improve the long-term stability, agents which improve the water resistance, agents which improve the kit number and agents which influence the elasticity, preferably selected among glycerol, urea, borax or glyoxal.

13. (New) The multilayer packaging or part of such a packaging according to claim 1, wherein the degree of derivatization of the starch derivative amounts to 0.1 to 0.4.

14. (New) The multilayer packaging or part of such a packaging according to claim 1, wherein the polymeric material of the substrate layer is a naturally occurring cellulose.

15. (New) The process according to claim 8, wherein the starch derivative has a degree of

derivatization of from 0.1 to 1.

16. (New) The process according to claim 8, wherein the starch derivative has a degree of derivatization of from 0.1 to 0.4.